

The claims defining the invention are as follows:

- Sub A1
1. A breakfast cereal biscuit comprising grain wherein said grain includes waxy grain in an amount of at least 20% by weight of total grain content.
  2. A breakfast cereal biscuit as claimed in claim 1 wherein the grain has been hydrated and cooked either sequentially or simultaneously or both, rolled into flakes, and either agglomerated and toasted into a desired biscuit shape, or toasted and agglomerated into a desired biscuit shape.
  3. A breakfast cereal biscuit as claimed in either claim 1 or claim 2 which additionally comprises any one or more of other grain or grain products, nuts, fruits, fruit juice, nutritional supplements, flavours, colours, salt, sweeteners and/or stabilizers.
  4. A breakfast cereal biscuit as claimed in any one of claims 1 to 3 wherein said waxy grain is selected from the group consisting of barley, corn, wheat, rice and sorghum.
  5. A breakfast cereal biscuit as claimed in claim 4 wherein said waxy grain is barley.
  6. A breakfast cereal biscuit as claimed in either claim 4 or claim 5 wherein said waxy grain comprises at least 50% by weight of total grain content.
  7. A breakfast cereal biscuit as claimed in either claim 4 or claim 5 wherein said waxy grain comprises at least 90% by weight of total grain content.
  8. A breakfast cereal biscuit as claimed in either claim 4 or claim 5 wherein said waxy grain comprises 100% by weight of total grain content.
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9. A breakfast cereal biscuit as claimed in any one of claims 5 to 8 wherein said barley is hydrated to a moisture content of up to 30% w/w.

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10. A breakfast cereal biscuit as claimed in claim 9 wherein said barley is hydrated to a moisture content from 24 to 29% w/w.

11. A breakfast cereal biscuit as claimed in claim 10 wherein said barley is hydrated to a moisture content of about 29% w/w.

12. A process for producing a breakfast cereal biscuit comprising the steps of

- selecting grain which includes waxy grain in an amount of at least 20% by weight of total grain content;
- hydrating and cooking said grain either sequentially or simultaneously or both;
- rolling cooked grain into flakes; and either
- agglomerating the flakes of step d) into a desired biscuit shape; and
- toasting the product of step d); or
- toasting the flakes of step c); and
- agglomerating the product of step f) into a desired biscuit shape.

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13. A process as claimed in claim 12 including the additional step of adding one or more of other grain or grain products, nuts, fruits, fruit juice, nutritional supplements, flavours, colours, salt, sweeteners and/or stabilizers.

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14. A process as claimed in either claim 12 or claim 13 wherein said waxy grain is selected from barley, corn, wheat, rice and/or sorghum.

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15. A process as claimed in claim 14 wherein said waxy grain is barley.

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16. A process as claimed in either claim 14 or claim 15 wherein said waxy grain comprises at least 75% by weight of total grain content.

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17. A process as claimed in either claim 14 or claim 15 wherein said waxy grain comprises at least 90% by weight of total grain content.
18. A process as claimed in either claim 14 or claim 15 wherein said waxy grain comprises 100% by weight of total grain content.
19. A process as claimed in any one of claims 15 to 18 wherein said barley is hydrated to a moisture content of up to 30% w/w.
20. A process as claimed in claim 19 wherein said barley is hydrated to a moisture content from 24 to 29% w/w.
21. A process as claimed in claim 20 wherein said barley is hydrated to a moisture content of about 29% w/w.
22. A breakfast cereal biscuit prepared by a process of any one of claims 12 to 21.
23. A breakfast cereal biscuit and a process for its production substantially as hereinbefore described with reference to the examples (excluding the comparative examples).

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